

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claims 1-33 (canceled)

Claim 34 (new): A soy-containing cheese product comprising deffavored soy protein material and another component comprising at least one of natural cheese and cream in an amount by weight percent greater than that of the deffavored soy protein, wherein the deffavored soy protein comprises the product of solubilizing soy proteins of an aqueous composition containing a soy material containing soluble soy proteins, flavoring compounds, and insoluble materials at a pH in the range of about 9 to about 12 followed by passing the aqueous composition adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons while maintaining the pH in the range of about 9 to about 12 under suitable ultrafiltration conditions and wherein the flavor compounds pass through the membrane and the solubilized soy proteins retained by the ultrafiltration membrane are recovered as the deffavored soy protein material.

Claim 35 (new): The soy-containing cheese product of claim 34, wherein the soy-containing cheese product contains, on a dry basis, about 7 to about 40 weight percent deffavored soy protein.

Claim 36 (new): The soy-containing cheese product of claim 34, wherein the soy-containing cheese product contains, on a dry basis, about 9 to about 23 weight percent deffavored soy protein.

Claim 37 (new): The soy-containing cheese product of claim 34, wherein the soy-containing cheese product contains about 2.5 to about 8.0 g soy protein per single serving size of about 30 g.

Claim 38 (new): The soy-containing cheese product of claim 34, wherein the soy-containing cheese product contains about 2.5 to about 6.5 g soy protein per single serving size of about 30 g.

Claim 39 (new): The soy-containing cheese product of claim 34, wherein the another component comprises cream.

Claim 40 (new): The soy-containing cheese product of claim 34, wherein the another component comprises natural cheese.

Claim 41 (new): The soy-containing cheese product of claim 34, wherein the another component comprises natural mozzarella cheese.

Claim 42 (new) : The soy-containing cheese product of claim 34, wherein the deflavored soy protein material is retained on the ultrafiltration membrane having a cutoff in the range of about 1,000 to about 50,000 Daltons.

Claim 43 (new): The soy-containing cheese product of claim 34, wherein the deflavored soy protein material is retained on the ultrafiltration membrane having a cutoff in the range of about 10,000 to about 30,000 Daltons.

Claim 44 (new): The soy-containing cheese product of claim 34, wherein the deflavored soy protein material comprises deflavored soy protein isolate.

Claim 45 (new) : The soy-containing cheese product of claim 34, wherein the deffavored soy protein material comprises deffavored soy protein concentrate.

Claim 46 (new) : The soy-containing cheese product of claim 34, wherein the deffavored soy protein material comprises deffavored soy protein solution.

Claim 47 (new) : The soy-containing cheese product of claim 34, comprising soy-containing cheese suitable for shredding.

Claim 48 (new): A soy-containing cheese product comprising about 7 to about 40 weight percent deffavored soy protein, on a dry basis, and natural cheese in an amount by weight percent greater than that of the deffavored soy protein, wherein the deffavored soy protein comprises the product of solubilizing soy proteins of an aqueous composition containing a soy material containing soluble soy proteins, flavoring compounds, and insoluble materials at a pH in the range of about 9 to about 12 followed by passing the aqueous composition adjacent an ultrafiltration membrane having a molecular weight cutoff in the range of about 1,000 to about 50,000 Daltons while maintaining the pH in the range of about 9 to about 12 under suitable ultrafiltration conditions and wherein the flavor compounds pass through the membrane and the solubilized soy proteins retained by the ultrafiltration membrane are recovered as the deffavored soy protein material.

Claim 49 (new) : The soy-containing cheese product of claim 48, comprising about 9 to about 23 weight percent deffavored soy protein, on a dry basis.

Claim 50 (new): The soy-containing cheese product of claim 48, wherein the natural cheese comprises natural mozzarella cheese.

Claim 51 (new): A soy-containing cheese product comprising a blend of deflavored soy protein and process cheese comprising at least one of natural cheese and cream, wherein the natural cheese is contained in the soy-containing cheese product in an amount by weight percent greater than that of the deflavored soy protein, and wherein the deflavored soy protein comprises the product of solubilizing soy proteins of an aqueous composition containing a soy material containing soluble soy proteins, flavoring compounds, and insoluble materials at a pH in the range of about 9 to about 12 followed by passing the aqueous composition adjacent an ultrafiltration membrane having a molecular weight cutoff in the range of about 1,000 to about 50,000 Daltons while maintaining the pH in the range of about 9 to about 12 under suitable ultrafiltration conditions and wherein the flavor compounds pass through the membrane and the solubilized soy proteins retained by the ultrafiltration membrane are recovered as the deflavored soy protein material.

Claim 52 (new): The soy-containing cheese product of claim 51, wherein the soy-containing cheese product comprises about 23 weight percent protein, about 15 weight percent fat, and about 50 to about 56 weight percent moisture.

Claim 53 (new): The soy-containing cheese product of claim 51, wherein the process cheese contains natural cheese.